18 (Amended). The method according to claim 16 or 17, and controlling the sausage meat output of the producing process on the basis of the amount of sausage meat needed in the filling process.

19 (Amended). The method according to claim 16, and storing the sausage meat after the production process and prior to filling process.

20 (Amended). The method according to claim 19, and for the determination of the amount of sausage meat needed, carrying out a measurement as to how much sausage meat is stored.

21 (Amended). The method according to claim16, and for the determination of the amount of sausage meat needed, sensing the sausage meat throughput of the sausage-meat filling process.

22 (Amended). The method according to claim19, and adjusting the sausage-meat producing process such that a minimally necessary amount of sausage meat is stored.

REMARKS

The claims have now been reviewed and amended to conform to U.S. practice, but have not been narrowed. The specification has been given headings, and a substitute Abstract has been provided on a separate sheet. No new matter has been added.

Attached hereto is a marked-up version of the changes made to the specification and claims by the current amendment. The attached page is captioned "Version with markings to show changes made".

It is respectfully submitted the application as amended above is now in condition for substantive examination on the merits. If any claim or other fees are due by this Amendment, please charge our deposit account No. 13-2855.

Respectfully submitted,

Georg Staudenrausch

Date: January 24, 2002

By [signature]
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Abstract

An apparatus and a method for producing and filling sausage meat, the apparatus comprising a producing station for producing sausage meat and a filling station for filling the sausage meat produced by the producing station, and on the basis of the amount of sausage meat needed in the filling process or by the filling station, sausage meat is ejected in the producing process or by the producing station at at least a rate which lies between the rate of a deactivated and a full-load producing process and of a corresponding producing station, respectively.

VERSION WITH MARKINGS TO SHOW CHANGES MADE

Please add a Title to top of page 1 as follows: --APPARATUS AND METHOD FOR PRODUCING AND FILLING SAUSAGE MEAT--.

At page 1, after the Title, please add a centered heading as follows:

--Field of the Invention--

Page 1, after first full paragraph, please add a centered heading as follows:

--Background of the Invention--

Page 1, after fourth full paragraph, please add a centered heading as follows:

--Summary of the Invention--

At page 2, please delete the first full paragraph.

At page 8, afer first full paragraph, please add a centered heading as follows:

--Brief Description of the Drawings--

Page 9, before the first paragraph, please add a centered heading as follows:

--Detailed Description of the Invention--

IN THE CLAIMS:

Please delete "Patent Claims" at top of page and insert --I Claim--.

1 (Amended). An apparatus for producing and filling sausage meat, comprising:

- a producing station (29) for producing sausage meat between a deactivation stage and a full-load driven producing stage,
- a filling station (12a, 12b, 12c) for filling the sausage meat produced by said producing station,

[characterized by]

- a means(30a, 30b, 30c) for determining the amount of sausage meat needed by said filling station (12a, 12b, 12c), and

– a control means (15) which controls the sausage meat output of said sausage-meat producing station (29) on the basis of the determined amount of needed sausage meat between [the] said deactivation stage and said [the] full-load driven producing stage in at least one further intermediate stage in which the sausage meat output rate of said producing station (29) lies between the rates of a deactivated producing station and a full-load driven producing station.

2 (Amended). The apparatus according to claim 1, wherein said control means (15) is operable [designed] such that the sausage meat output of said sausage-meat producing station (29) is controlled substantially continuously on the basis of the amount of sausage meat needed by said filling station (12a, 12b, 12c).

3 (Amended). The apparatus according to claim 1 [or 2, wherein], and at least one reservoir (9) for storing sausage meat is provided between said sausage-meat producing station (29) and said filling station (12a, 12b, 12c).

4 (Amended). The apparatus according to [any one of] claim[s] 1 [to 3, wherein], and a means (30a, 30b, 30c) for determining the amount of sausage meat needed is provided such that the sausage meat throughput of said sausage-meat filling station (12a, 12b, 12c) is sensed for determining the amount of sausage meat needed.

5 (Amended). The apparatus according to [any one of] claim[s] 1 [to 4, wherein], and at least one pipe (10) for transporting sausage meat is provided between said sausage-meat producing station (29) and said filling station (12a, 12b, 12c).

6 (Amended). The apparatus according to [any one of] claim[s] 1 [to 5], wherein said sausage-meat producing station (29) comprises a grinder (23) whose throughput is controlled by said control means (15).

7 (Amended). The apparatus according to [any one of] claim[s] 1 [to 6], wherein said

sausage-meat producing station comprises at least one mixer (4) whose sausage meat throughput is controlled by said control means (15).

8 (Amended). The apparatus according to [any one of] claim[s] 1 [to 7], wherein said sausage-meat producing station (29) comprises at least one evacuator (6, 24) whose sausage meat throughput is controlled by said control means (15).

9 (Amended). The apparatus according to [any one of] claim[s] 1 [to 8], wherein said sausage-meat producing station (29) comprises at least one pump (4, 6, 24) whose sausage meat throughput is controlled by said controlled means (15).

10 (Amended). The apparatus according to [any one of] claim[s] 1 [to 9], wherein said sausage-meat producing station (29) comprises an emulsifier (25) whose sausage meat throughput is controlled by said control means (15).

11 (Amended). The apparatus according to [any one of] claim[s] 1 [to 10], wherein said sausage-meat producing station (29) comprises a pre-chopper (2) whose throughput is controlled by said control means (15).

12 (Amended). The apparatus according to [any one of] claim[s] 1 [to 11], wherein a plurality of said filling stations (12a, 12b, 12c) are provided.

13 (Amended). The apparatus according to claim 12, wherein at least one reservoir (13a, 13b, 13c) is provided for each said filling station (12a, 12b, 12c).

14 (Amended). The apparatus according to [any one of] claim[s] 12 or 13, wherein for each said filling station (12a, 12b, 12c) at least one means (30a, 30b, 30c) is provided for determining the amount of sausage meat needed by the respective filling station (12a, 12b, 12c).

15 (Amended). The apparatus according to [any one of] claim[s] 1 [to 14], wherein the sausage meat produced is transported under exclusion of air and under pressure at least in

part from said sausage-meat producing station (29) into said filling station (12a, 12b, 12c).

16 (Amended). A method for producing and filling [the] sausage meat [produced], comprising the steps of: [characterized in that,]

producing sausage meat between a deactivated production rate and a full-load production rate,

filling the produced sausage meat, and

on the basis of the amount of sausage meat needed by the filling process, ejecting the sausage meat [is ejected] in the producing process at least at a rate which lies between the rate of a deactivated [producing process] production rate and a full-load [producing process] production rate.

17 (Amended). The method according to claim 16, and [wherein], in response to the amount of sausage meat needed in the filling process [of the sausage-meat producing process], ejecting sausage meat [is ejected] from the producing process at a rate which is adjustable substantially continuously.

18 (Amended). The method according to [any one of] claim[s] 16 or 17, [wherein] and controlling the sausage meat output of the producing process [is controlled] on the basis of the amount of sausage meat needed in the filling process.

19 (Amended). The method according to [any one of] claim[s] 16 [to 18, wherein], and storing the sausage meat [is stored] after the production process and prior to filling process.

20 (Amended). The method according to claim 19, [wherein] and for the determination of the amount of sausage meat needed, carrying out a measurement [is carried out] as to how much sausage meat is stored.

21 (Amended). The method according to [any one of] claim[s] 16 [to 20, wherein],

and for the determination of the amount of sausage meat needed, sensing the sausage meat throughput of the sausage-meat filling process [station is sensed].

22 (Amended). The method according to [any one of] claim[s 16 to 21, wherein] 19, and adjusting the sausage-meat producing process [is carried out] such that a minimally necessary amount of sausage meat is stored.